JAM / JELLY RECIPES

1

11 Minute Strawberry Jam

5 c Strawberries

5 c Sugar

Put the strawberries in a pan. Add 1 cup of sugar. Bring to a boil and boil for 4 minutes. Add the second cup of sugar and boil again for 4 minutes. Then add the third cup of sugar and boil for 3 minutes. Remove from stove, cool, stir occasionally

2

Eggplant Jam

3 md Eggplants (3 lb total)

Salt

7 tb Oil, olive

3 Garlic cloves; minced

2 ts Paprika, sweet

1 1/2 ts Pepper, Cayenne or

1/8 ts Harissa

Pepper; freshly ground

3 –to 4 tb Lemon juice, fresh

1 tb Parsley; chopped

3 Lemon wedges or

3 Tomato wedges

Preheat the oven to 375 degrees. Cut the stems off the eggplants. Using a vegetable peeler or a sharp knife, peel the skin in 1/2 inch wide strips vertically down each eggplant so you get a striped effect. Slice each eggplant horizontally into 1/2 inch slices. Place in a colander and salt each slice. Let stand 30 minutes, then rinse well and pat dry with paper towels.

Brush a baking sheet with 3 tablespoons of the oil. Lightly brush the eggplant slices with 2 tablespoons oil and place in a single layer on the baking sheet. Bake for 20 to 30 minutes, turning occasionally, until the slices are light golden brown on both sides.

Transfer the eggplant to a bowl and, using a fork or potato masher, mash with the garlic, paprika, cumin, water and cayenne. Season to taste with salt and pepper.

Heat the remaining 2 tablespoons of oil in a large skillet. Add the mashed eggplant and fry very slowly, turned occasionally, for about 20 minutes, or until the moisture evaporates. Stir in the lemon juice and cook 1 minute longer. Taste, and season with salt and pepper, if needed.

Place the eggplant on a platter and garnish with parsley and lemon or tomato wedges. Serve warm or at room temperature. This eggplant spread has a jam like consistency. It is made all over North Africa, but this version, with garlic, cumin and lemon juice is one of the most flavorful. Serve it with warm country-style bread or pita.

3

Hawaiian Jam

8 Peaches, peeled

3 lg Oranges

Pulp of 1 med. cantaloupe

1 Lemon

1 (8 1/2 oz.) can crushed Pineapple

Sugar

Chop all ingredients fine. Put oranges through food chopper. Combine all with 3/4 cup sugar for every 1 cup of fruit. Mix well and let stand overnight.

Next morning, gently cook mixture 1 hour, stirring frequently. Pour into hot jars and seal. Makes 8 pints.

4

Amish Rhubarb Jam

5 c Rhubarb, diced

4 c Sugar

6 oz Jello, strawberry

Mix rhubarb and sugar together and let stand overnight. In morning, cook mixture until rhubarb is soft. Remove from heat and stir in jello until it is dissolved. Jar and seal.

5

Apple Jam 1

1 Recipe basic microwave jam

4 Apples, peeled cored

1 tb Lemon juice

1 ts Cinnamon

Prepare basic jam recipe. Microwave 5–7 minutes.

6

Apple Raspberry Jam

9 c Sugar

2 c Water

6 c Finely chopped tart apples (about 2 pounds)

3 c Red raspberries, washed and drained

Combine sugar and water; boil until mixture spins a thread.

Stir in apples and boil 2 minutes. Add raspberries and boil 20 minutes longer, stirring often. Pour into hot sterilized jars; seal. Makes 5 pints.

7

Apricot Jam

3 1/4 c Prepared fruit

1/2 Bottle fruit pectin

7 c Sugar

Wash apricots. Pit. Do not peel. Cut in small pieces. Crush thoroughly. Combine sugar and fruit. Mix well. Hat rapidly to full rolling boil. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire. Stir in fruit pectin. Skim.

8

Lite Apricot Jam

2 c (480 mL) dried apricots

1 1/2 c (360 mL) crushed pineapple, unsweetened (if using canned, Drain)

1 Orange, peeled, seeded and chopped

Juice of 1/2 lemon

3 1/2 c (840 mL) sugar

Cover apricots with cold water and let soak overnight. Simmer apricots in soaking water, uncovered, until tender. Mash with a potato masher or in a food processor. Add pineapple, orange, lemon juice, and sugar to apricot mixture. Simmer until sugar has dissolved, stirring frequently; then cook over high heat until thick, about 20 – 30 minutes. Skim off foam. Pour into hot jars, leaving 1/4” (6mm) head space. Adjust caps.

Process 10 minutes in boiling water bath. Yield: 6 half pints (1440 mL)

9

Apricot, Orange & Almond Jam

1 lb Dried apricots

2 oz Split almonds

3 Oranges

2 Lemons

2 1/2 lb Sugar

2 1/2 ts Ground cinnamon

Chop the apricots roughly. Put them into a large bowl, sprinkling the fine grated zest of the oranges and the cinnamon between layers. Squeeze the juice of the oranges, measure and add enough water to make 3 pints in all. Pour the liquids over the fruit and leave to soak overnight in a cool place.

Slide the contents of the bowl into a preserving pan and simmer gently until the fruit is beautifully tender. Check the fruit occasionally as it cooks and crush it down into the pan with a potato masher. It may need 1–1/4 hours to become really soft.

Warm the sugar. Add it to the pan together with the juice of the lemons and the almonds. Cook gently until the sugar is melted, then fast–boil until the saucer test shows that the preserve will set. Pot, tie down and label the preserve in the usual way. Makes enough to fill 5 jars.

10

Apricot–Raisin Jam

1/2 lb Dried apricot halves, coarsely chopped

1 c Golden raisins

1 Juice and grated rind of 1 lemon

1 c Orange juice

2 c Sugar

Place the apricots and raisins in a bowl and add water to cover. Cover the bowl tightly and let it stand overnight. Drain the liquid into a large, heavy saucepan and chop the apricots coarsely. Add the apricots, raisins, lemon juice and rind, and orange juice to the pan, place over low heat, and bring to a simmer. Cook 20 minutes, stirring occasionally.

Add the sugar and continue cooking, stirring frequently until the mixture of fruit is very soft and the syrup sheets when dropped from the side of a spoon (220 degrees on a candy thermometer), 15 to 20 minutes. Spoon the jam into sterilized half–pint jars. Seal the jars, process in a boiling–water bath for 10 minutes and cool. Store in a cool, dark place.

11

Apricot–Raspberry Jam

2 lb Apricots; Peeled, Pitted, and Mashed

1 pt Raspberries: (2 Cups), Mashed

6 c Sugar

1/4 c Lemon Juice

1 tb Butter Or Margarine

3 oz Liquid Fruit Pectin; 1 Pouch

In a large saucepan, combine the apricots and raspberries. Stir in the sugar, lemon juice, and butter. Bring to a boil, over high heat, stirring constantly. Add the pectin. Bring to a rolling boil and boil for 1 minute, stirring constantly. Spoon into jars prepared for cooked jam.

YIELD:

7 Eight Ounce Jars

12

Bake-apple-raspberry Jam

1 lb Washed bake-apples

1 Cup raspberries

1 1/2 lb White sugar

Put sugar on berries and let stand overnight. Next day put on to cook, bringing the jam slowly to a boil. Boil 20-30 minutes. Pour immediately into sterilized hot jars and seal.

13

Banana Jam

2 1/4 lb Bananas, peeled weight

3 1/4 c Sugar

1 Lemon

1/2 c Water

Boil the sugar and water in a large, heavy saucepan for 3-4 minutes. Sieve the peeled bananas into a large bowl containing the lemon juice. Mix quickly and then add to the sugar syrup in the pan while it is still hot. Time is of the essence if the bananas are not to discolor.

Boil the jam gently, stirring all the time as it can stick and burn very easily.

As soon as the jam has thickened sufficiently, pour it into warmed jars and sprinkle a pinch of extra sugar on the surface of the hot jam before sealing tightly and sterilizing for about 10 minutes. Keep in a cool, dark place.

Note: Banana jam is high in nutritional value but will only keep well if perfectly sound, ripe fruit have been chosen and great care taken in its preparation.

Berry Christmas Jam

3 c Fresh cranberries

1 md Seedless orange, peeled and quartered

1 pk (10 oz) frozen sliced strawberries, slightly thawed

1/4 ts Ground cloves

1/4 ts Ground cinnamon

4 c Sugar

1/2 c Water

1 Pouch (3 oz) liquid fruit pectin

In a food processor, combine the cranberries and orange quarters; process until coarsely chopped. Add strawberries, cloves and cinnamon; process until mixture is finely chopped. In a heavy large saucepan, combine fruit mixture, sugar and water until well blended. Stirring constantly over low heat, cook two minutes. Increase heat to high and bring mixture to a rolling boil. Stir in liquid pectin. Stirring constantly, bring to a rolling boil again and boil one minute. Remove from heat; skim off foam. Pour into heat resistant jars with lids. Makes about 3 pints of jam.

Berry Jam

1 Basic microwave jam recipe

3 c Berries, crushed

1 tb Lemon juice

Use raspberries, blackberries, boysenberries etc., crush to make two cups. Prepare basic microwave jam recipe. Microwave, uncovered, on High 13–15 minutes.(See number 50 for microwave recipe)

16

Black, Red, and White Currant Jam

4 lb Currants

4 lb Sugar

Stem currants, crush slightly; add sugar, let stand over night; in the morning cook slowly one half hour, stirring often. Turn into glasses and cover.

17

Blackberry Jam

3 c Blackberries

2 c Water

1 pk Powdered fruit pectin

5 c Sugar

Crush fruit thoroughly. Add water and fruit pectin. Stir until pectin is dissolved. Heat to boiling. Boil 5–10 minutes. Add sugar. Stir until dissolved. Boil 3–5 minutes, stirring frequently, or until thick.

18

Blueberry Jam

1/2 oz Unflavored Gelatin; 2 Envelopes

1 1/2 c; Cold Water

2 pt Blueberries; About 4 1/2 C, Mashed

3/4 c Sugar

2 tb Lemon Juice

1 ts Butter Or Margarine

1/2 ts Ground Cinnamon; Or To Taste

1/2 ts Vanilla Extract

In a large saucepan, combine the gelatin and water, and let stand for 1 minute. Cook the gelatin and water over low heat about 5 minutes, stirring until dissolved. Stir in the blueberries, sugar, lemon juice, butter and cinnamon. Bring to a boil, over medium-high heat, and boil for 10 minutes, stirring constantly. Remove from the heat and stir in the vanilla. Spoon in to jar prepared for cooked jam.

Makes 5 Eight Ounce Jars

Blueberry Jam 2

2 tb Lemon juice;

3 ts Unflavored gelatin;

1/8 ts Salt;

1 1/2 ts Arrowroot;

2 1/2 c Frozen blueberries; sweetened partially thawed

Non-nutritive sweetener, equivalent to 2 cups sugar

Mix lemon juice, gelatin, salt, and arrowroot; stir in blueberries. Boil gently until mixture thickens, stirring constantly (about 3-4 minutes). Stir constantly, boiling at full boil for 2 minutes. Remove from heat; stir in sweetener. Fill and seal jars.

Blueberry or Huckleberry Jam

4 1/2 c Berries

1 Bottle fruit pectin

7 c Sugar

1 Lemon

Wash fruit thoroughly. Crush. Add lemon juice. Add grated rind of 1/2 lemon. Add sugar. Mix thoroughly. Heat rapidly to full rolling boil. Stir constantly before and while boiling. Boil hard 2 minutes. Remove from fire and stir in fruit pectin. Skim.

21

Blueberry–Lemon Jam

4 1/2 c Blueberries; fresh or frozen

7 c Sugar

2 tb Lemon juice

Grated zest of 2 large lemon

3 3–oz pouches liquid pectin

Pick over the fresh blueberries to remove any stalks and rinse under cold water. Drain well and place in a large heavy–bottomed saucepan. (Do not rinse or thaw the frozen berries.) Crush the berries slightly with a potato masher or pestle. Stir in the sugar, lemon juice, and zest. Bring to a boil over medium–high heat, stirring often. When the mixture reaches a full boil, cook for 1 minute. Stir in the pectin. Return to a full boil, then cook for another minute. Ladle into hot, sterilized jars leaving 1/4 inch of headroom. Wipe the rims clean and put the lids on top of the jars. Process in a boiling water bath for about 5 minutes. Remove from the water and cool completely at room temperature.

Makes about 6 cups.

22

Blueberry–Rhubarb Jam

8 c Blueberries

4 c Rhubarb, chopped in 1 inch pieces

1 ts Lemon rind, grated

2 tb Lemon juice

1 c Water

4 c Granulated sugar

In a large heavy saucepan, combine blueberries, rhubarb, lemon rind and juice and water. Bring to a boil, stirring frequently, reduce heat and simmer, very gently, for 10 minutes. Stir in sugar; increase heat to high and boil vigorously until jam reaches setting point. (218 – 220F or 103 – 104C), 10 to 15 minutes, stirring frequently. Remove from heat, skim off foam and stir for 3 – 5 minutes to suspend fruit evenly throughout jam. Fill sterilized jars and seal. Makes about 4 pint jars or 8 – half pint jars.

Trickleberry Jam

1 pt Roger's golden syrup

dash Allspice or cinnamon to taste

2 Eggs, well–beaten

Bring syrup to boil; stir in spice of choice. Add beaten eggs, and stir constantly until mixture thickens and comes to a second boil.

Note: If the flavor is stronger than desired, add a little water or milk.

Cantaloupe Jam

2 med Cantaloupe, cut in pieces the size of your thumb

1 (No 2 1/2) can crushed Pineapple

2 Oranges

2 packs Pectin

Sugar

Cut cantaloupe in pieces the size of your thumb. Combine with drained crushed pineapple, 2 oranges, ground peeling and all. Add 2 packages pectin. Add sugar; measure and add same amount of sugar as you have fruit. Cook until you have a

thick syrup. Put in bottles and seal.

Carrot Jam

4 c Chopped carrots

3 c Sugar

3 Lemons, sliced

1 ts Cinnamon

1/2 ts Cloves

Combine ingredients. Simmer slowly, stirring constantly, until thick.

26

Cherry & Raspberry Jam

1 1/2 c Sweet cherries

50 ml Orange juice

25 ml Lemon rind

15 ml Grated orange rind

1 1/2 c Raspberries

1 c Sugar

A few drops almond extract

Pit & chop cherries. Add next three ingredients. Bring to boil & cook for 10 minutes, stirring frequently. Add raspberries & sugar. Bring to a boil, stirring frequently. Boil to jam stage (15 minutes or so). Remove from heat, stir & skim for 5 minutes. Pour into hot, sterile jars & seal.

27

Cherry Jam

4 c Sweet cherries

3 c Warmed sugar

Stone cherries. Crush the fruit. Boil in their juice till tender, about 10 minutes. Add sugar, stir well to dissolve. Boil for another 5 to 7 minutes. Remove from heat & let stand, covered, for 2 to 3 minutes. Stir & skim if necessary. Pour into sterile jars & seal.

28

Cherry Pineapple Jam

4 qt Pitted cherries

2 c Crushed pineapple

Sugar

Combine fruits and add an equal weight of sugar. Heat slowly to boiling. Simmer 3/4 hour. Pour into platters. Cover with glass and set in the sun until desired consistency is reached.

29

Cherry Rhubarb Jam

5 c Rhubarb -- finely cut

1 c Water

5 c Sugar

1 (21 oz.) can cherry pie filling

6 oz Cherry Jello (can use sugar free Jello)

Cook rhubarb in water until tender. Add sugar, stirring constantly. Cook a few minutes. Add pie filling and cook 10 minutes, breaking up the cherries a bit. Remove from heat. Add 6 oz. Jello, stir until dissolved. Pour into jars and seal or store in refrigerator or freezer.

30

Date-nut Raisin Jam

1/4 c Pitted dates

1/4 c Walnuts

1/4 c Raisins

2 tb Orange juice

Combine in blender and store in refrigerator.

31

Diabetic Strawberry Jam

4 c Strawberries, halved

1/2 c Concentrated white grape juice (simmered down from 1-1/2 cups)

2 1/2 tb Lemon juice

1/4 ts Grated lemon rind

1 1/2 tb Unflavored gelatin (1-1/2 envelopes)

Place berries juices and lemon rind in saucepan. mash berries slightly to release juice. heat to boiling. Sprinkle with unflavored gelatin. Remove from heat, skim and pack into hot jars with hot lids. cool to room temperature before freezing. Because this is stored in the freezer, you may use any airtight, leak proof freezer container for storage, even plastic containers. Tastes better if allowed to sit for a week. freezes beautifully for up to 6 months.

32

Dutch Apple Pie Jam

1 lb Tart green apples

1/2 c Raisins

1 c Water

1/3 c Lemon Juice

1 ts Ground Cinnamon

1/4 ts Ground Allspice

4 1/2 c Granulated Sugar

1 c Firmly packed light brown sugar

1/2 ts Margarine or butter

1 Pouch liquid fruit pectin

Peel, core and finely chop enough apples to measure 2c Place in preserving kettle or Dutch oven with raisins, water, lemon juice, cinnamon and allspice. Stir in sugars and margarine/butter.

Place kettle over high heat and stir until it comes to a full boil. Boil hard for 1 minute, stirring constantly. Remove from heat and immediately stir in liquid fruit pectin. Bring to full rolling boil and boil hard for one minute, stirring constantly. Remove from heat.

Stir and skim foam for 5 minutes to prevent floating fruit. Pour quickly into sterilized jars, filling up to 1/2 in from the rim. Seal while hot with sterilized two-piece lids with new centers

33

English Orange Marmalade

4 Oranges

1/2 Grapefruit

1/3 Lemon

Sugar

Remove seeds from fruit. Cut fruit into very thin slices. Cut each slice in quarters. Remove pithy inner portion from each section of fruit. Add 1 1/2 quarts water to each pound of fruit. Let stand 24 hours. Boil hard 1 hour. Add 1 pound sugar to each pound fruit and liquid. Boil slowly 45 minutes or until juice sheets from spoon.

34

Fall Fruit Jam

4 c Peaches, chopped and peeled

4 c Pears, chopped and peeled

1 c Apples, chopped and peeled

1/4 c Lemon juice

5 c Sugar

Combine fruit and cook slowly until tender, about 15 minutes. Add lemon juice and sugar. Bring to boil, stirring frequently. Boil to jam stage (104C), about 15 minutes. When jam stage is reached, remove from heat. Stir and skim 5 minutes. Pour into sterilized jars; cool and seal. Makes about 6 – 8oz jars.

Process 10 minutes in boiling water bath.

35

Fig Jam

6 1/2 lb Ripe figs

1 can #2 1/2 crushed pineapple

4 1/2 lb Sugar

1/4 c Lemon juice

1 tb Cinnamon

1 tb Cloves

1 tb Allspice

NOTE: Weigh figs after peeling, removing only the peeling that . easily pulls off with the stem.

Mash peeled figs to fine pulp, add other ingredients. Mix thoroughly and cook until thick, stirring constantly. Pour into hot sterile jars and seal.

36

Freezer Strawberry-Razz Jam

1 qt Ripe strawberries, 1 Cup ripe raspberries

4 c Sugar

2 tb Lemon juice

1/2 Bottle of liquid pectin

Crush berries thoroughly. Place in a large bowl. Add sugar, mix well & let stand. Mix lemon juice & add liquid pectin. Stir until all sugar crystals are dissolved. Ladle quickly into jars & leave to set, it may take 24 hours. Store in freezer. Will keep in the fridge for 3 weeks.

37

Fresh Fig Jam

2 qt Chopped figs, about 5 lbs

6 c Sugar

3/4 c Water

1/4 c Lemon juice

To prepare chopped figs, cover figs with boiling water. Let stand 10 minutes. Drain, stem and chop figs.

Combine figs, sugar, and 3/4 c. water in a large sauce pot. Bring slowly to a boil, stirring until sugar dissolves. Cook rapidly until thick. Stir frequently to prevent sticking. Add lemon juice and cook one minute longer.

Pour hot into hot jars, leaving 1/4" head space. Adjust caps. Process 15 minutes in boiling water bath.

38

Georgia Peach–berry No Cook Jam

1 c Crushed raspberries

1 c Peeled, finely chopped peaches

3 1/4 c Sugar

2 tb Lemon juice

1 Pouch liquid fruit pectin

Measure prepared fruits into a large bowl. Add sugar to fruit and mix well. Let stand for 10 minutes. Stir in lemon juice and liquid fruit pectin. Continue to stir for 3 minutes until most of the sugar is dissolved. Pour into clean jars or plastic containers. cover with tight lids and let stand at room temperature until set (may take 24 hours) Store in freezer, or for 3 weeks in refrigerator. Makes 4–1/2 cups.

39

Gooseberry Jam

1 lb Gooseberries

3/4 lb Sugar

Stem gooseberries and wash carefully. Drain. Add sugar. Heat very slowly in a covered container until juice begins to form. Uncover and boil until juice sheets from spoon.

40

Grape Jam

4 lb Grapes

2 Oranges; juiced & zested

5 c Sugar

1 c Raisins

pinch Salt

Wash grapes and remove stems. Peel off skins and reserve; place grape pulp in a saucepan. Cook pulp over low heat 6 to 7 minutes, then press through a coarse sieve to remove seeds. Discard seeds; return pulp to saucepan. Add orange rind and juice, sugar, raisins and salt, and continue to cook over low heat, stirring constantly. As the mixture thickens, add grape skins and cook 6 to 8 minutes or until quite thick.

Pour into sterile hot jars and seal while hot.

Makes about 3 1/2 pints.

41

Green Or Ripe Grape Jam

Wash and stem grapes. Separate skins from pulp. Cook skins until tender, press through a sieve. Cook pulp ten minutes, press through a sieve. Combine purees; add one pound of sugar to every quart of puree; boil one half hour, stirring often. Pour into glasses and cover.

42

Green Tomato Jam

1 kg Green tomatoes

1 ea Lemon

1 c Water

3 c Sugar

Slice tomatoes & lemon thinly. Put tomatoes, lemon & sugar into a pot with the water. Bring to a boil, reduce heat & simmer for 1 hour. Transfer to a warmed sterile jars.

43

Ground Cherry Jam

2 lb Ground cherries; 8 c husked

4 c Sugar

1 c Water

2 Lemons; grated rind & juice

Husk and wash the ground cherries carefully. Measure the sugar and water into a large kettle. Bring to a full rolling boil, and boil for 2 minutes.

Add the cherries, lemon rinds, and juice. Bring to a full rolling boil again, reduce heat and simmer for 5 minutes. Remove from heat, cover with a clean towel, and let stand overnight.

Next day, return to the heat, and again bring to boil. Reduce heat and cook gently until transparent (about 15 minutes). Immediately pour into hot, sterilized glasses seal at once.

Yields 5 to 6 cups.

44

Honey Pear Jam

2 lg Firm-ripe pears; cored and diced

1/2 c ;water

1/4 c Lemon juice

1/4 c Pear eau-de-vie

1/4 ts Cinnamon

1/4 ts Clove powder

1/4 ts Nutmeg

1/2 c Honey

1 pinch Salt

Combine all ingredients except honey and salt in a saucepan. Cook 5 min over high heat, stirring. Reduce heat to medium and cook 25 min, stirring occasionally. Add honey and salt. Cook 15 min, stirring, until the right texture is obtained. Store in a non-reactive container in the fridge for up to 2 mos.

45

Honey Plum Jam

3 c Pitted and coarsely chopped purple plums

1/3 c Sugar

1/3 c Water

2 tb Lemon juice

2 tb Liquid honey

Combine the plums, sugar, water and lemon juice in saucepan. Bring to boil, reduce heat, but maintain boil. Stir and mash occasionally with back of spoon for about 15 minutes, or until thickened. Remove from heat, stir in honey. Allow to cool to room temperature. Refrigerate in tightly covered jars for up to 2 weeks.

46

Hot Pepper And Tomato Jam

2 1/4 Ripe tomatoes

1 1/2 ts Grated lemon rind

1/4 c Lemon juice

2 Chopped hot peppers; OR 2 ts Tabasco sauce

6 c Sugar

1 Fruit pectin

Peel and chop tomatoes. Bring to boil and simmer 10 minutes. Measure 3 cups into sauce pan. Add pepper, rind, juice, sugar and mix well. Over high heat, bring to rolling boil, boiling hard, stir for 5 minutes. Remove from heat and at once stir in pectin. Skim with metal spoon. To prevent floating, stir and skim for 5 minutes. Ladle into 1/2 pint jar and seal.

47

Island Jam

4 c Cantaloupe, peeled and diced

3 Oranges, peeled and diced

1/4 c Lemon juice

4 c Sugar

1 ts Lemon rind

1 ts Orange rind

1/2 ts Salt

3 c Bananas

Combine cantaloupe, oranges, and 1/4 cup lemon juice in heavy saucepan. Bring to a boil and simmer for 15 minutes. Add sugar, lemon rind, orange rind, and salt. Continue simmering for 30 minutes. Add 3 cups sliced bananas and continue simmering for an additional 15 minutes. Pour into jelly jars and cover with paraffin. Can be frozen. Yield 8 (6 ounce) jars.

48

Orange rind Rhubarb Jam

2 1/2 lb Rhubarb

1 1/2 lb Sugar

1/2 c Water

2 ea Orange, rind & juice of

Wash and skin the rhubarb and cut into small pieces; add sugar and 1/2 cup of cold water. Grate the rind of the oranges and add to the rhubarb. Add the orange juice and cook for 30 minutes, stirring occasionally. Pour into sterilized jars and seal.

49

Lemon–fig Jam

4 lb Fresh figs, peeled

3 lb Granulated sugar

1 lg Lemon, sliced thin

Mash or quarter the cleaned, peeled figs. Slice lemon very thin. Add sugar and lemon peel slices to figs and mix. Cook slowly stirring frequently with wooden spoon. Mixture will become thick and fruit transparent. Cooking process takes about 1 1/2 hours. Pour into sterile jars and seal immediately.

50

Microwave Strawberry Jam

1 c Crushed strawberries

2 ts Lemon juice

3/4 c Sugar

1/4 ts Butter

Stir together strawberries, lemon juice, sugar and butter in an 8-cup microwave-safe measuring cup.

Microwave on 100 percent power for 4 minutes, then stir and continue to microwave at 100 percent power for 4 minutes. Pour into covered container, cool and refrigerate.

51

Mock Raspberry Jam

5 c Green tomatoes

4 c Sugar

6 oz Raspberry jello (2 pkgs)

In blender or processor, process green tomatoes; add sugar. Boil 20 minutes. Skim. Add jello, stir. Pour into sterilized jars. It must be kept in the refrigerator! Can also be frozen.

52

Bake apple Jam

1 lb Washed fresh bake apples

3/4 lb Sugar

Place berries in a large, heavy boiler Put sugar on berries and let stand overnight. Place boiler on stove, and add 1/4 cup of water. Bring slowly to a boil. Let boil for 20 to 30 minutes. Pour immediately into hot, sterilized jars. Seal in the usual manner.

53

No Cook Apple Raspberry Jam

3 c Fully ripe raspberries

1/2 c Finely ground peeled and cored apples

4 c Sugar

2 tb Fresh lemon juice

1 Pouch liquid fruit pectin

Thoroughly crush the berries, using a potato masher, sieve half of the pulp to remove some of the seeds, if desired; measure 1–1/2 cups of prepared berries; pour into a large bowl. Add apples. Add sugar to bowl; mix well; let stand 10 minutes. Add lemon juice and liquid fruit pectin to bowl; stir for 3 minutes. (A few sugar crystals will remain) Ladle jam into clean containers, leaving 1/4 inch headspace; cover with tight fitting lids; let stand at room temperature until set (may take up to 24 hours) store in freezer. Jam can be stored in the refrigerator if used within 3 weeks. Makes 4–1/2 cups.

54

No Cook Blueberry Strawberry Jam

1 c Strawberries, crushed

2 c Blueberries, fresh or frozen, crushed

5 c Sugar

2 tb Lemon juice

2 pk Liquid Pectin (2 pouches)

Measure prepared fruit into a large bowl. Add sugar to fruit and mix well. Let stand for 10 minutes. Stir in Liquid Fruit Pectin and lemon juice. Continue to stir for 3 minutes until most of the sugar is dissolved. Pour into clean jars or plastic containers and cover tightly with lids. Let stand at room temperature until set, up to 24 hours. Store in freezer or up to 3 weeks in refrigerator. Makes 7 cups.

55

No Cook Georgia Peach, Strawberry Jam

1 c Raspberries, crushed

1 c Peaches, peeled & finely chopped, 1/4 Cup fresh Strawberries

3 3/4 c Sugar

2 tb Lemon juice

1 liquid pectin pouch

Measure prepared fruits into a large bowl.

Add sugar to fruit and mix well. Let stand 10 minutes.

Stir in liquid Fruit Pectin and lemon juice. Continue to stir for 3 minutes until most of the sugar is dissolved.

Pour into clean jars or plastic containers. Cover tightly with lids and let stand at room temperature until set (may take 24 hours)

Store in freezer or for 3 weeks in refrigerator.

Makes 4 1/2 cups

56

No Cook Peach Jam

1 lb Peaches: Peeled, Pitted And Mashed, 2 Cups

2 c Sugar

3 oz Liquid Fruit Pectin; 1 Pouch

2 tb Lemon Juice

Stir the mashed peaches and sugar together in a large bowl, blending well, and let stand 10 minutes, stirring occasionally. Add the liquid fruit pectin and lemon juice. Stir, constantly, for 3 minutes. Spoon into jars prepared for freezer jams.

Yield: 3 Eight ounce Jars

57

No Cook Peachy Orange Jam

1 Orange

2 1/2 c Peaches, finely chopped

1/3 c Maraschino cherries, chopped

2 tb Lemon juice

5 c Sugar

3/4 c Water

1 pk Fruit Pectin Crystals

Grate orange rind. Section orange, remove membrane. Dice sections and put into a large bowl with rind. Add peaches, cherries, lemon juice and sugar. Mix well. Let stand 10 minutes.

Combine water and pectin in a small saucepan. Boil for 1 minute, stirring constantly.

Stir pectin into fruit mixture for 3 minutes until most of sugar is dissolved.

Pour into clean jars or plastic containers. Cover tightly with lids and let stand at room temperature until set. (may take 24 hours)

Store in freezer or for 3 weeks in refrigerator. Makes 6 1/2 cups

58

No Cook Strawberry Jam

1 pt Strawberries, mashed (2 cups)

2 c Sugar

3 oz Liquid Pectin; 1 Pouch

2 tb Lemon Juice

3 dr Red Food Coloring; Up To 4 Drops May Be Used

Stir the berries and sugar together in a large bowl, blending well, and let stand for 10 minutes, stirring occasionally. Add the pectin, lemon juice and food coloring, blending well, and stir constantly for 3 minutes. Spoon the jam into the jars prepared for freezer jams.

Yield: 3 Eight Ounce Jars

59

No Cook Strawberry Kiwi Jam

2 3/4 c Strawberries, crushed

1 1/4 c Kiwi fruit, peeled, chopped

3 1/4 c Sugar

1 pack Light Fruit Pectin crystals

Measure prepared fruit into a large bowl. Measure sugar and set aside.

Combine light fruit pectin crystals and 1/4 cup of measured sugar. Gradually add to fruit, stirring well.

Let stand for 30 minutes, stirring occasionally. Add remaining sugar and continue to stir for 3 minutes until most of the sugar is dissolved. Pour into clean jars or plastic containers. Cover tightly with lids and let stand until set, up to 24 hours. Store in freezer or up to 3 weeks in refrigerator.

Makes 6 cups

60

Oriental Rhubarb Jam

1 lb Rhubarb finely chopped

1/2 ts Five spice powder

Dash hot pepper sauce

3 c Granulated sugar

1/4 c Chopped candied ginger

3 tb Lemon juice

In a saucepan, combine rhubarb, sugar, five spice powder, ginger, hot pepper sauce and lemon juice; blend well. Place over low heat, stirring constantly until sugar dissolves. Bring to boil, skim off foam and cook over medium heat, stirring frequently, until mixture becomes transparent and thickens, about 15 to 20 minutes. Ladle into hot, sterilized jars; seal. Makes about four 6 ounce jars.

61

Papaya Mango Jam

3 c Ripe mango flesh cut in 1/2 cubes

3 c Ripe papaya flesh cut in 1/2 cubes

3 c Sugar

3 tb Fresh-squeezed lime juice, strained

Combine all ingredients and bring to a boil over moderate heat, stirring constantly. Reduce heat to minimum and cook uncovered 30-40 min or until visible liquid is evaporated. Stir frequently. Put up for canning in the normal way.

62

Peach And Plum Jam

1 Basic microwave jam recipe

1/2 lb Peaches, pitted and chopped

1/2 lb Plums, pitted and chopped

1/2 c Seeded and finely chopped

Orange, including peel

Prepare fruit and flavoring to make 2 cups. Prepare basic microwave jam recipe. Microwave, uncovered, on High for 13-15 minutes.

63

Peach Cantaloupe Jam

6 Peaches, peeled & cubed

1/2 Cantaloupe, peeled & cubed

2 Oranges, ground

Combine fruits and measure the amount. Add an equal amount of sugar. Let stand overnight. Cook stirring until fruit is clear and thick. Pour into hot sterilized jars and seal. 5 pints.

64

Peach Jam

1 lb Peaches, pitted and chopped

1 tb Lemon juice

2 Drops almond extract (optl)

1 Basic microwave jam recipe

Prepare fruit and flavorings, then prepare basic microwave jam recipe. Microwave, uncovered, on High for 13–15 minutes.

65

Peach Jam 2

4 c Prepared fruit

1 Bottle fruit pectin

7 1/2 c Sugar

Peel peaches. Pit, and grind or crush. If peaches lack flavor, add juice of 1 lemon. Combine sugar and fruit. Heat rapidly to full rolling boil. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire. Stir in fruit pectin. Skim and stir alternately for 5 minutes to cool jam slightly and to prevent floating fruit.

66

Pear Jam

1 c Blended pear (whip chopped fruit in a food processor Or blender until smooth)

1 ts Lemon juice

Heat ingredients to a boil in a saucepan; turn to low and simmer, stirring occasionally, until mixture reaches desired thickness. Yields 1/2 cup.

Persimmon Jam

3 lb Ripe persimmons

7 c Sugar (3 1/2 lbs)

Juice of 2 lemons

1 6 oz. bottle liquid pectin

Wash, peel and seed the persimmons; then mash them. Place persimmon pulp in a preserving kettle, add the sugar and lemon juice and mix well. Bring slowly to a boil over high heat until sugar has dissolved, stirring frequently. Boil hard for 1 minute, then remove the kettle from the heat and stir in the liquid pectin. Skim thoroughly with a metal spoon. Ladle into hot sterilized jars and seal immediately.

Pineapple Apricot Jam

2 lb Dried apricots

2 c Crushed pineapple

3 1/4 c Sugar

Wash apricots. Cover with cold water. Heat slowly to boiling. Simmer until soft. Add pineapple and sugar. Simmer slowly, stirring frequently, until thick.

Plum Jam

1 lb Plums

1 c Water

3/4 lb Sugar

Clean plums, cook in water until skins are tender, 10 to 15 minutes. Cool and remove stones. Add sugar, heat slowly until sugar is dissolved, then cook rapidly until thick. Partially cool, stirring occasionally, pour into sterile jars and seal. Makes 1/2 pint.

70

Pumpkin Jam

1 ea Medium Pumpkin

4 lb Sugar

4 ea Lemons

4 ea Oranges

Cut up and dice 1 medium pumpkin For 2 bowls of pumpkin use 1 bowl of sugar. Cut up 4 lemons and 4 oranges. Combine pumpkin, lemon and orange and cover with the sugar. Let stand over night. Next day, mix well and cook until pumpkin is clear. Pack in sterile jars and seal immediately.

71

Pumpkin Jam 2

5 lb Pumpkin

1 lb Raisins

1 lb Dried apricots

2 1/2 lb Sugar

Pare pumpkin. Remove seeds and cut pulp into cubes. Add sugar. Stir well, and allow to stand overnight. In the morning add apricots which have been washed and cut in strips. Add raisins. Cook slowly, stirring frequently, until the pumpkin is tender and clear. One–half a lemon, sliced thinly, may be added. Canned pumpkin may be substituted for fresh pumpkin.

72

Raspberry Jam

2 lb Raspberries

2 lb Sugar

Wash raspberries. Remove stems and blossom ends from fruit. Crush thoroughly. Add sugar. Heat slowly to boiling. Simmer, stirring constantly, until thick.

73

Raspberry Jam 2

2 lbs Crushed raspberries

1 lb Sugar

Cook raspberries uncovered for 10 minutes. Add sugar, stirring to dissolve. Bring to a boil, stirring frequently. Boil to jam stage (12 minutes) & remove from heat. Stir & skim 5 minutes. Pour into hot, sterilized jars & seal.

74

Raspberry Rhubarb Jam

3 lb Rhubarb

2 1/2 c Sugar

1/2 c Water

2 Oranges, juice and rind

2 c Raspberries

Skin and cut rhubarb into 1/2 inch pieces. Add water and sugar, the orange juice and grated peel. Cook all together, stirring frequently to prevent scorching, for 30 minutes, or until clear. Put in sterile jelly glasses and seal.

75

Red Onion Jam

3 c Peeled, thinly sliced red onions

1 1/2 c Apple juice

3/4 c Red wine vinegar

1 ts Dried sage

1/2 ts Pepper

5 c Sugar

1/2 c Packed light brown sugar

1/2 ts Margarine

1 Pouch liquid pectin

Mix all ingredients except pectin. Place over high heat; bring to a full rolling boil and stir constantly. Skim off foam with metal spoon, remove from heat. Ladle into sterilized jars, then water bath process for 5 min.

76

Red Strawberry Jam

1 qt Perfect strawberries

4 c Sugar

Juice of 1/2 lemon, opt'l

Wash, dry and stem the berries. Put them in a 10" deep heavy pot, cutting a few berries to release some juice. Cover them with the sugar. Stir the mixture very gently with a wooden spoon over low heat until it has "juiced up". Then raise heat to med and stop stirring. As soon as it bubbles up, time for 15 min. and cook without stirring. After 15 min remove from heat and allow to cool uncovered. Sprinkle surface with lemon juice if you wish. When cool, stir lightly and put into sterilized jars.

77

Rhubarb And Pineapple Jam

8 c Rhubarb, cut up

2 c Chopped pineapple

4 c Sugar

Mix all together and boil till jam stage, about 30 minutes. Pour into hot jars and seal.

78

Rhubarb Apricot Jam

2 c Dried apricots

6 c Cooked rhubarb

8 c Sugar

Soak apricots overnight. In the morning cut in half and add the cooked rhubarb. Place all in a kettle, adding the sugar and cook at medium heat for 20 to 30 minutes or until desired thickness. Pour into hot jars and seal.

79

Rhubarb Banana Jam

4 c Cooked rhubarb

6 c Sugar

2 lg Bananas, cut fine

Mix well and bring to boil and boil for 35 minutes or until thick. Pour into hot jars and seal.

80

Rhubarb Jam 1

5 c Rhubarb

3 c White sugar

1 sm Jello powder

Cook rhubarb and then add sugar, mixing well. Add Jello and stir until dissolved. Seal in jars

81

Rhubarb Jam 2

6 lb Rhubarb

6 lb Lump sugar

Rind of 3 lemons

Wipe the rhubarb dry and put into preserving pan with sugar, cutting the rhubarb up first. Mince the lemon rind and add other ingredients, keep stirring to prevent the rhubarb from burning. When sugar is quite dissolved let the jam boil quickly for 3/4 of an hour.

82

Rhubarb Jam (freezer Jam)

4 c Sugar

5 c Rhubarb, cut fine

1 pk Strawberry jello (6 oz)

Stir rhubarb and sugar together and let stand overnight. Then boil 10 to 15 minutes. Remove from stove and add strawberry jello and stir till dissolved. Fill jars, leaving room for expansion. Cool and put in freezer.

83

Rhubarb Jam (old Recipe)

15 c Rhubarb, cut up

14 c Sugar

8 Oranges

1 c Walnuts

Put oranges through food chopper. Put sugar and oranges over rhubarb and let soak overnight. Next morning cook slowly for 1 1/2 hours. Add walnuts and put in hot jars. This makes 5 to 6 quarts (5 to 6 liters).

84

Rhubarb Orange Jam

4 c Rhubarb, diced

8 Oranges

2 1/2 c Sugar

Wash rhubarb and dice. Put oranges through food chopper. Mix fruit and sugar in large saucepan. Cook to boiling point, then reduce heat and cook slowly for 2 hours or until jam is thick and clear. Pour into hot jars and seal. Makes 1 quart (1 Liter).

85

Rhubarb Orange Slice Jam

3 pt Rhubarb cut in pieces

5 c Sugar

1 lb Candy orange slices cut up

Cover rhubarb with sugar and let stand one hour. Cook until thick and tender. Add pieces of candy. Cook until thick. Pour into sterilized jars, cover with rings and lids according to manufacture's directions and process in boiling water for 15 minutes.

86

Ripe Grape Jam

4 1/2 c Prepared fruit

1/2 c Water

7 c Sugar

1/2 Bottle fruit pectin

Use only fully ripened grapes. Separate skins and pulp. Simmer pulp 5 minutes. Remove seeds by sieving. Crush skins. Add pulp. Add water and stir until mixture boils. Cover, and simmer slowly 30 minutes. Measure fruit into large kettle. Add sugar. Mix well. Heat rapidly to full rolling boil. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire. Stir in fruit pectin. Skim.

87

Ripe Tomato Jam

4 lb Medium ripe tomatoes

4 c Sugar

1 ts Whole cloves

1/2 tb Broken stick cinnamon

2 c Vinegar

1/2 ts Whole allspice

Scald, peel, and quarter tomatoes. Place in preserving kettle. Add sugar, vinegar, cloves, allspice, and cinnamon. The spices may be tied in a loose muslin bag. Simmer, stirring frequently, until thick.

88

Ripe Tomato Pineapple Jam

3 1/3 lb Ripe Tomatoes

3 1/2 oz Candied pineapple

1 Green apple

1 tb Grated lemon rind

1/2 c Lemon juice

3 1/2 c Sugar

Peel & coarsely chop tomatoes. Coarsely chop pineapple. Peel, core & grate apple. Combine the fruit in a large pot. Bring to a boil, simmer uncovered for 20 minutes. Stir in lemon juice.

Add sugar & stir till dissolved. Boil rapidly, uncovered, for 45 minutes or until a setting point is reached. Remove from heat & stand for 5 minutes. Pour into warm sterile jars & seal.

89

Roasted Garlic Jam

4 Heads Garlic, large roasted and peeled

2 ts Olice oil

1 tb Fresh lemon juice

1/2 ts Kosher salt

1 tb Italian parsley, coarsely chopped

Cayenne pepper, pinch

Ground pepper, fresh

Chop garlic with knife until it forms a paste. Place in a bowl, add remaining ingredients. Stir to blend. Use for Bruschetta, pizza or grilled meats. Yield 2/3 cup.

90

Rose Petal Jam

1 lb Petals from fresh red roses

2 c Sugar

1/2 c Water

Rinse the petals gently and dry them.

Dissolve the sugar in the water and stir into the petals. Place the petals and sugar in a shallow pan, cover with a sheet of glass and place under clear sun for 8 hours.

Place in a kettle. Bring the mixture to a boil and simmer 20 minutes, stirring constantly. Pour into jars and seal.

91

Rose Petal Jam 2

30 lg Red cabbage roses

3 lb Sugar

2 pt Water

1/2 Lemon

Take the roses and cut off the white ends. Make a syrup with the sugar and water. Then add the juice of the half a lemon and the rose petals. Boil until the roses crystallize, stirring frequently with a wooden spoon.

92

Spiced Carrot Jam

4 c Finely chopped raw carrots

3 c Sugar

Juice & grade peel of 2 lemons

1/2 ts Each cloves; allspice and cinnamon

Place all the ingredients in a saucepan. Slowly bring to a boil over medium low heat, stirring constantly. Then, stirring often, cook over low heat 30 to 40 minutes, or until mixture is as thick as jam. Pour into hot sterilized jars and seal. Yield: 4 jelly glasses.

93

Spicy Apple Jam

8 md Cooking apples

2 c Water

4 tb Lemon juice

1 1/2 c Sugar

1 1/2 tb Cinnamon

1 ts Allspice

1/2 Bottle

Liquid fruit pectin

Peel and core apples; cut each apple into eighths. Process through food processor with water and lemon juice until finely chopped. Transfer to large saucepan (you should have 5 1/4 cups apple mixture). Add sugar and spices. Bring to a full boil; boil for 1 minute, stirring constantly. Remove from heat and stir in pectin. Skim off foam; ladle into sterilized jars and seal. Yield 10 (8 oz.) jars.

94

Strawberry Diabetic Jam

1 c Berries

3/4 c Sugar-free strawberry pop

1 pk Strawberry sugar-free Jello

3 Packets Equal

Mash the berries, add soda pop and cook 1 minute. Remove from heat and stir in Jello until dissolved. Stir in sweetener and pour in jars. Seal and store in refrigerator. Yield 1 1/4 cups. You may use other fruits such as raspberries, peaches or cherries.

95

Strawberry Jam 2

2 qt Fresh or frozen strawberries, unsweetened

1 qt White sugar

Thaw & mash strawberries. Add white sugar. Boil for 8 minutes in a large pot. Remove from stove & let cool. Stir & skim off any foam. Bottle in sterilized jars.

96

Strawberry Liqueur Jam

500 g Strawberries

1 md Green apple

Juice of 1 lime

1 3/4 c Sugar

2 tb Grand Marnier

Wash & hull strawberries. Peel, core & finely chop apple. Add lime juice & let stand covered for 30 minutes. Microwave the fruit & juice for 4 minutes on high. Add sugar, stir & microwave 35 minutes on high, stirring every 10 minutes. Stand five minutes, pour into warm sterile jars. Seal.

97

Sugar Free Strawberry Jam

3 qt Whole strawberries; fresh or frozen

1 pk (3 oz) strawberry-flavored sugar-free gelatin

6 10 packets sugar substitute

Crush berries until a small amount of juice forms. Place in a medium saucepan; bring to a boil. Boil 2 minutes. Stir in gelatin until dissolved. Remove from heat add the sweetener and mix well. Adjust sweetener to taste. Pour into jars or plastic containers. Store in refrigerator up to 3 weeks. Yield: 2-3/4 cups

98

Summer Fruit Jam

3 c Chopped sweet cherries

3 c Crushed gooseberries

3 c Crushed red currants

2 1/2 c Crushed raspberries

7 c Sugar

Combine fruits, bring to boil and cook 15 minutes. Add sugar and stir to dissolve. Bring mixture to boil. Boil, uncovered to jam stage (104C), about 15 minutes. When jam stage is reached, remove from heat. Stir and skim 5 minutes. Pour into hot sterilized jars, seal, process in boiling water bath – 10 minutes. Makes about 10 – 8oz jars.

99

Sun Jam

1 1/2 lb Ripe strawberries

1 c Sugar

2 ts Lemon juice

Wash berries well. Cut hull in half and slightly mash. Put all ingredients in a pan on a propane stove and boil for about 5 minutes, without stirring. Remove from heat and cool for 30 minutes. Pour mixture into baking pan, 9"x9", and cover with plastic wrap. Place outside in sunlight for 3 to 8 hours, until it is thick. Pour into a jar and chill or use for a snack right away.

100

Sweet Banana Jam

2 c Mashed banana

2 tb Lemon juice

Blend ingredients together until smooth. Heat to a boil in a saucepan; turn to low and simmer, stirring occasionally, until mixture thickens. Yields 1/3 cup.

101

Sweet Briar Rose Hip Jam

2 c Hips; before seeding

1 1/2 c Sugar

1 c Water

2 tb Lemon juice

Prepare hips and measure 1 cup. Boil sugar and water 4 minutes, add hips and lemon juice and boil, covered, 15 minutes, uncover and boil 5 minutes more. The berries should be clear and transparent and syrup thick. When done, pour into hot sterilized jars and seal.

102

Sweet Onion Jam

6 md Sweet onions, sliced

4 tb Butter

2 ts Vegetable oil

1/2 ts Salt

1/3 c Brown sugar

In heavy skillet, melt butter and vegetable oil. Add onions and saute until they are slightly brown. Season with salt. Reduce heat, stirring constantly until caramel color and tender. Stir in brown sugar until dissolved. Put in jars and refrigerate until ready to serve. May be heated again. Serve with chicken or turkey.

103

Tomato And Apple Jam

1 Lemon, chopped

1 pt Tomatoes, fresh or canned

2 c Diced apples

3 c Sugar

Cook lemon until tender in a small amount of water. Add remaining ingredients and boil mixture until thick and clear. Cool slightly, pour into sterile jars and seal. Makes about 2 pints.

104

Tomato Jam

1 lb Tomatoes (green or red)

1 lb Sugar

2 oz Ginger root

1 Cinnamon stick

1 Grated rind(lemon or orange)

Peel, core and slice tomatoes. Cover with sugar and let stand for 12 hours. Strain off the juice and boil it until syrup falls from a spoon in heavy drops. Add the tomatoes, spices and rind. Cook until jam thickens then put in hot jars. Process for 10 minutes in hot water bath or seal with paraffin.

105

Tomato Jam 2

1 1/2 kg Tomatoes

100 g Glace pineapple

1 Green apple

1 tb Grated lemon rind

1/2 c Lemon juice

3 1/2 c Sugar

Peel & coarsely chop tomatoes. Coarsely chop pineapple. Peel, core & grate apple. Combine the fruit in a large pot. Bring to a boil, simmer uncovered for 20 minutes. Stir in lemon juice.

Add sugar & stir till dissolved. Boil rapidly, uncovered, for 45 minutes or until a setting point is reached. Remove from heat & stand for 5 minutes. Pour into warm sterile jars & seal.

106

Triple-cherry Jam

2 c Light sweet cherries

2 c Dark sweet cherries

2 c Tart red cherries

6 c Sugar

Juice of 1 lemon

Pit and measure cherries. Grind coarsely. Simmer about 5 minutes to soften skins. Add sugar and juice. Cook until thickened, 15-20 minutes, but no longer than 20 minutes. Skim and pour into hot sterilized jars. Adjust lids at once and process in boiling water bath, 212 degrees, for 5 minutes. Remove from canner and complete seals unless closures are self-sealing type.

107

Vanilla Bean-Peach Jam

5 1/2 c Sugar

1 Vanilla beans; cut lengthwise

2 1/2 lb Peaches

2 tb Lemon juice

1 3/4 oz Pectin; (1 pkg)

1 tb Bourbon; optional

Peel, pit and chop peaches.

In a bowl combine sugar and vanilla bean (or 2 beans may be used). 1 tsp. vanilla extract may be used instead; if so, omit this step. Cover and leave on counter for 48 hours, stirring occasionally. In a large heavy saucepan combine peaches, lemon juice, and pectin. Cover over high heat, stirring constantly, about 5 minutes or until mixture comes to a full rolling boil (one that cannot be stirred down).

Stir in sugar and vanilla bean or beans if using.

Return to full rolling boil (this takes 5 to 7 minutes.) Boil hard, uncovered, for one minute, stirring constantly. Remove from heat and carefully stir in bourbon and vanilla extract if using. Remove vanilla bean, if using, and skim off foam. Ladle at once into hot, sterilized half–pint jars, leaving 1/4" head space. Wipe jar rims,; adjust lids. Process in a boiling water bath for 5 minutes (start timing when water returns to boiling). Makes 6 half–pints.

108

Zucchini Jam

6 c Zucchini–peeled and grated

1/4 c Water

1 pk Sure–Jell

5 c Sugar

13 oz Crushed pineapple

6 oz Apricot Jello

Boil the zucchini and water until soft. Add Sure–Jell and bring to a hard boil. Add sugar and pineapple. Boil 5 minutes. Remove form heat. Add apricot Jello. Stir well. Pack in sterilized jars and seal.